N°3

BURNS NIGHT 2027

SNACK

Scottish langoustine croustade, preserved gooseberry, bronze fennel.

STARTER

Glazed pork cheek, pickled pear, wild thyme & heather honey.

FISH

Orkney scallop, cullen skink & sea buckthorn butter.

MAIN

Highland venison, haggis faggot, potato terrine, salt baked turnip & game jus.

DESSERT

Forced rhubarb, whisky cremeux, malted barley & douglas fir sorbet

served with a dram of Glenlivet 12 YO single malt

PETIT FOURS

Mars bar beignet

Pâte de Irn - Bru

Cranachan truffle.





Before you order your food and drink, please inform a member of the team if you have a food allergy or intolerance.
Tables are subject to a discretionary service charge of 12.5%

N°3

BURNS NIGHT VEGAN

SNACK

Scottish girolle tartlet, black garlic, hazelnut.

STARTER

Pressed neeps & tatties, pickled walnut, whisky mustard & chive oil.

"FISH"

Confit turnip, dulse beurre blanc, pickled apple & sea lettuce.

MAIN

Oat haggis pithivier, salsify, pickled bramble & juniper jus.

DESSERT

Forced rhubarb, whisky custard, malted barley & douglas fir sorbet

served with a dram of Glenlivet 12 YO single malt

PETIT FOURS

Heather & lemon shortbread

Pâte de Irn - Bru

Cranachan truffle





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